

**Amendments to the Claims:**

The following listing of claims will replace all prior versions, and listings, of claims in the application:

1. (Previously Presented) An oil-in-water emulsified food product containing a complex comprising plant sterol and egg yolk lipoprotein.

2. (Currently Amended) The oil-in-water emulsified food product according to claim 1, wherein the egg yolk lipoprotein is a lipoprotein comprising contained in PLA modified egg yolk, decholesterolized egg yolk, or PLA modified decholesterolized egg yolk.

3. (Original) The oil-in-water emulsified food product according to claim 1, wherein the composition ratio of plant sterol and egg yolk lipoprotein in the complex is 232 or less parts by mass of plant sterol with respect to 1 part by mass of egg yolk lipoprotein.

4. (Previously Presented) The oil-in-water emulsified food product according to claim 1 that contains lyso-phospholipid.

5. (Original) The oil-in-water emulsified food product according to claim 4, wherein the lyso-phospholipid content is 0.3 wt% or greater.

6. (Previously Presented) A method for producing an oil-in-water emulsified food product containing a complex comprising plant sterol and egg yolk lipoprotein, the method comprising:

stirring and mixing at least egg yolk lipoprotein and plant sterol to prepare a liquid dispersion of the complex;

adding oil-phase material to the liquid dispersion of the complex; and  
performing emulsification.

7. (Original) The method for producing the oil-in-water emulsified food product according to claim 6, wherein a water-based medium and/or lyso-phospholipid are added in the step wherein the liquid dispersion of complex is prepared.

8. (Previously Presented) The method for producing the oil-in-water emulsified food product according to claim 6, further comprising a step wherein lyso-phospholipid and/or water phase ingredient(s) are added, followed by stirring and mixing, after preparation of the liquid dispersion of the complex.

9. (Previously Presented) The method for producing the oil-in-water emulsified food product according to claim 6, wherein the liquid dispersion of the complex is prepared using 232 or less parts by mass of plant sterol with respect to 1 part by mass of egg yolk lipoprotein.

10. (Previously Presented) The method for producing the oil-in-water emulsified food product according to claim 6, wherein egg yolk liquid is used as the egg yolk lipoprotein.

11. (Previously Presented) The method for producing the oil-in-water emulsified food product according to claim 6, wherein a dilute egg yolk liquid is used as the egg yolk lipoprotein.

12. (Previously Presented) The method for producing the oil-in-water emulsified food product according to claim 10, wherein 185 or less parts by mass of plant sterol is used with respect to 1 part by mass of egg yolk solid.

13. (Previously Presented) The method for producing the oil-in-water emulsified food product according to claim 6, wherein the mean particle size of the plant sterol is 50  $\mu\text{m}$  or less.

14. (Previously Presented) The method for producing the oil-in-water emulsified food product according to claim 7, further comprising a step wherein lyso-phospholipid and/or water phase ingredient(s) are added, followed by stirring and mixing, after preparation of the liquid dispersion of the complex.

15. (Previously Presented) A mayonnaise including therein the oil-in-water emulsified food product according to claim 1.

16. (Previously Presented) A low-calorie mayonnaise-like emulsified food product including therein the oil-in-water emulsified food product according to claim 1.

17. (Previously Presented) A tartar sauce including therein the oil-in-water emulsified food product according to claim 1.

18. (Previously Presented) An emulsified type of dressing including therein the oil-in-water emulsified food product according to claim 1.

19. (Previously Presented) The oil-in-water emulsified food product according to claim 1, wherein the plant sterol comprises  $\beta$ -sitosterol, stigmasterol, campesterol, brassicasterol, plant stanol, or mixtures thereof.

20. (Previously Presented) The oil-in-water emulsified food product according to claim 1, wherein the plant sterol is used in the form of flakes or powder during production of the complex.

21. (Previously Presented) The oil-in-water emulsified food product according to claim 1, wherein the egg yolk lipoprotein covers the plant sterol.

22. (Previously Presented) The method for producing the oil-in-water emulsified food product according to claim 6, wherein the plant sterol is stirred and mixed in the form of flakes or powder.

23. (Previously Presented) The method for producing the oil-in-water emulsified food product according to claim 11, wherein the stirring and mixing of the dilute egg yolk liquid and the plant sterol is conducted at a temperature of from about 45°C to about 55°C.

24. (New) The oil-in-water emulsified food product according to claim 1, wherein the complex is prepared and then the food product is prepared using the complex.

25. (New) The oil-in-water emulsified food product according to claim 1, wherein the complex has dispersibility such that a floating layer is not seen in a liquid dispersion when the complex is dispersed in a 0.9 % sodium chloride solution so that the concentration of plant sterol is 15 % by mass, exposed to ultrasound for 1 minute and left to stand at room temperature for 1 hour.

26. (New) The method for producing the oil-in-water emulsified food product according to claim 6, wherein the mean particle size of the plant sterol is 10  $\mu\text{m}$  or less.